



SHOTTESBROOKE

Single Vineyard Chardonnay 2019

Adelaide Hills



BACKGROUND

First planted by founder, Nick Holmes, over 30 years ago, Shottesbrooke takes its name from an estate in Berkshire, England, where Nick's grandfather was vicar of the parish from 1905 to 1926. Today, the people, the place & the soul proudly come together & are displayed within each carefully crafted wine that sits within the Shottesbrooke range.

From the defined borders of our oldest & finest vineyard blocks, the Single Vineyard Series showcases the translation from terroir into wines of unique style & flavour, whilst remaining true to the hallmark Shottesbrooke style of elegance & finesse. From vineyard to bottle, it is our commitment to produce exceptional wines that truly reflect their origin.

Vineyards

The 2019 vintage was a testing one in the Adelaide Hills. Wind and frost hit vineyards in this region harder than many other districts throughout their flowering stage, which affected fruit set and, ultimately, total tonnes harvested, whilst heatwaves and long dry spells were hallmarks of the ripening period.

As a result of these mixed conditions, this vintage will long be remembered for its much lower than average yields, and one in which skilful canopy management became an essential part of the season.

Regardless of the challenge, each viticultural test was handled as it was presented and meticulously tailored the management of each individual site was conducted in order to protect the grapes from the extremes. This intense effort paid off, as the resulting fruit, although less of it, was superb with intense flavour and wonderful balance.

Winemaking

The fruit for this wine was picked during the cool of night, and across several stages, to retain freshness and natural acidity. It was then chilled, pressed and settled after which the clear juice was racked and a portion underwent malolactic fermentation. Individual parcels were then matured for ten months in a combination of stainless steel, new and one year old French oak hogsheads prior to fining and bottling.

Tasting Notes

Colour	Clear straw a fresh golden hue
Nose	Stone fruit and citrus feature solidly, softened by hints of toasty oak.
Palate	Flowing through from the bouquet, sweet grapefruit and nectarine flavours initially come to the front, while a crunchy, structured acidity underpins the complex assortment of flavours. The wine is lively and fresh, yet the subtle oak creates a sense of maturity and finesse.
Cellaring	Now, until 2024
Food Match	Boston style clam chowder and sourdough

Alcohol : 12.5%	pH : 3.32	Residual Sugar : 1.0 g/l
Titrateable Acidity : 7.6 g/l	Harvest Date : 3th March, 2019	Bottling Date : February 2020



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